

ABSTRACT

Method and control arrangement for terminating an accidental switch on of a deep fryer apparatus when it is not filled with oil, the apparatus comprises a vessel having closed bottom sides, and a horizontally formed electric heating element for direct contact with the oil within the vessel. At one or more points of the inner space of the vessel the temperature (1,2) is measured, by which the accidental switch on state of the apparatus is detected and terminated at the same time in such a way that a derivative (3) of the temperature (1,2) measured at the one or more determined points is defined. The heating power (4) is automatically cut off to terminate switched on state when the value of the derivative (3) exceeds a predetermined threshold value.